

TEMPORARY EVENT FOOD LICENSE APPLICATION-SIDE 1*Please Print*

A \$ 40 LATE FEE WILL BE CHARGED EACH BOOTH IF APPLICATION AND FEES ARE NOT DELIVERED OR POSTMARKED FIVE(5) DAYS PRIOR TO THE START OF EACH

LICENSEE: _____ (Must be legal entity: Corporation, Individual(s) or Limited Partnership) NONPROFIT ORGANIZATION (Y/N): _____

BUSINESS NAME: _____ TELEPHONE: _____ FAX: _____

ADDRESS: _____ CITY: _____ ST: _____ ZIP: _____

E-MAIL ADDRESS: _____

PERSON IN CHARGE OF BOOTH: _____ TELEPHONE: _____

SIGNATURE OF LICENSEE: _____ DATE COMPLETED: _____

Complete columns 1-5 below, listing each booth at each event on a separate line.**FOR OFFICE USE ONLY****Estab#**

1. Name and location of Event	2. Date(s) of Event	3. Start and Ending Times of Operation.	4. Extension of licensed premise? Y/N	5. Choose A, B, C, and/or D from chart below.	Rest Fee- First Day	Rest Fee- Addl Days	Retail Proc Fee	Retail No Proc Fee	Ext Fee	Adm Fee	Late Fee	Total Fee	PR #	Date Paid

Type of food service offered at each booth. Use this chart to complete column 5 above.

- A. Prepackaged snacks (chips, candy, gum, nuts), ice cream novelties, whole fruits, canned or bottled soda/water/juice, bulk nuts, dispensed soda, etc.
- B. Fruit cups, unwrapped bakery, unwrapped desserts, scooped ice cream without toppings, etc.
- C. Making cotton candy, lemonade, sno-cones, soft-serve ice cream, fruit cups, popcorn, sundaes, floats, cakes, pastries, cookies, funnel cakes, fritters, donuts, espresso, cappuccino, tea, fruit juice, smoothies, confections, roasted nuts, coffee, kettle corn, etc.
- D. Dinners, chicken, ribs, sandwiches, roasted corn, baked potatoes, hot dogs, brats, tacos, etc.

Visit
www.milwaukee.gov/tempfood
 to view temporary food
 stand guidelines.

[illegible]

I understand that my booth must meet the requirements of the Wisconsin Food Code at the time of inspection or a Temporary Food License may not be issued.

Date

1. Is this the first time this operation has been at the event? Y/N_____
2. If yes, and type of food service is Category D from other side of form, please attach a sketch of the booth.
3. Address of kitchen facility approved to be used for off-site food preparation:

4. How will you provide temperature control for *potentially hazardous* foods? Circle as many as you will be using.
 - a. **Hot holding:** steam table, oven, charcoal grill, gas grill, steamers, stove, hot holding case, other: _____
 - b. **Reheating or cooking:** oven, charcoal grill, gas grill, stove, fryers, other: _____
 - c. **Cold Holding:** commercial refrigerator/freezer, refrigerated truck, dry ice, drained ice, other: _____
5. List other equipment (i.e. sinks/tables) to be used:

6. Materials used for booth construction (Circle):
 - a. **Walls:** wood, canvas, other: _____
 - b. **Floor:** wood racks, plywood, shredded bark, concrete, other: _____
 - c. **Overhead covering:** _____
7. List areas of booth that will be screened: _____

8. What will you be using for utensil washing:

9. What will you be using for handwashing: